blooming salad



featured product:
big butter! plantpack™

can we all agree this is the most beautiful take on a deconstructed salad board?

plus, it's as easy to make as it is fun to eat thanks to our crunchy, fresh big butter! lettuce.

ingredients

for the salad:
1 head **organicgirl big butter!**
¼ cup cherry tomatoes, halved
¼ red onion, thinly sliced
edible flowers (optional, for garnish)

for the dressing:
3 tablespoons olive oil
1 tablespoon maple syrup
juice of 1 lemon
1 teaspoon Italian seasoning
sea salt & black pepper, to taste

directions

1. in a wide, shallow bowl, whisk together olive oil, maple syrup, lemon juice, Italian seasoning, salt, and pepper until well emulsified.
2. carefully remove the core of the organicgirl Big Butter lettuce, keeping the leaves intact. This will help the lettuce fan out like petals after it’s flipped.
3. gently invert the lettuce head and dip it directly into the dressing bowl, coating as much surface area as possible. Then immediately flip it, cut-side down, onto a serving plate or shallow bowl so it begins to “bloom.”
4. scatter cherry tomatoes, red onion slices, and optional edible flowers over and between the lettuce “petals” for a vibrant, garden-inspired look.
5. serve to guests by letting them pull off whole lettuce leaves and enjoy them already coated in the flavorful dressing.